

UMA NOTA

I LIKE IT RAW

LARGER

SMALLER

CHARRED SHISHITO CHILLI
Green beans, katsuobushi mayo, sesame
550

COXINHAS DE FRANGO
Signature chicken and okra croquettes, homemade chilli sauce
700

DADINHOS DE TAPIOCA 🌱🌱
Brazilian tapioca and cheese dice, sweet chilli sauce
600

CASSAVA PUFF 🌱
Tuna tartare, sweet chilli sauce, pickled ginger, coriander
780

WAGYU NO BRIOCHE
A5 Japanese Wagyu, toasted brioche, caramelized onion, karashi mustard, truffle
2300

BRAZILIAN FRIED CHICKEN
Cachaça batter, Brazilian biquinho chilli sweet and sour glaze
850

CRAB GYOZA
Crab, ginger, spring onions, smoked ponzu, turmeric tuille
800

SOMETHING MORE

WAGYU DONBURI
Japanese A5 Wagyu (100g), mushroom burnt rice, onsen tamago, ikura
VEGETARIAN OPTION AVAILABLE
REG 3000 / VEG 1000 🌱

BERINJELA 🌱
Whole eggplant, miso glaze, cashews, goat cheese
1200

ARROZ DE FRUTOS DO MAR
Brazilian prawns and clams rice, yuzu mayo, vinagrete
2000

UMA NOTA UDON 🌱
Peanut sauce, mushrooms, sweet peas, cashews
850

FRESH OYSTERS

GALLAGHER PREMIUM OYSTERS (IRELAND)
3PCS / 6PCS

CALAMANSI 1200 / 2200 🌱
PONZU JELLY & SEA GRAPE 1200 / 2200
LEMON & HOMEMADE CHILLI SAUCE 1200 / 2200 🌱

TIRADITOS

TIRADITO DE ATUM 800
Tuna, mango passion fruit sauce, coriander, chilli

TATAKI DE CARNE DE SOL 900
Lightly cured beef tenderloin, smoked ponzu, black garlic mayo, crispy shallots

TIRADITO DE HOTATE 980
Raw Hokkaido scallops, Nikkei tiger milk, farofa bread crumbs, pickled red onion

CEVICHE DE COCO 550 🌱🌱
Green coconut, tiger milk, red onion, coriander

SUSHI

CHEF'S SELECTION OF SUSHI & SASHIMI

SUSHI + NIGIRIS

4000/12PCS 7000/16PCS

NIGIRI 2PC 1 SASHIMI 4PC

OTORO
FATTY BLUEFIN TUNA
1900

CHUTORO
MEDIUM FATTY BLUEFIN TUNA
1800

AKAMI
YELLOWFIN TUNA LOIN
300

HAMACHI
YELLOW TAIL
500

HOTATE
HOKKAIDO SCALLOPS
600

SALMON
TASMANIAN
550

WATERMELON
SANCHO PEPPER
550

EGGPLANT
SWEET SOY, BLACK TRUFFLE
550

ROLLS!!

UNAGI ROLL 1800
Grilled eel, avocado, unagi sauce, truffle

SALMON ZUKE ROLL 850
Avocado, asparagus, mango salsa

HAMACHI ROLL 950
Spicy tuna tartare, spicy hamachi tartare, avocado, asparagus, caviar

SALMON ROLL 800
Wasabi cream cheese, avocado, asparagus, sweet soy sauce, ikura

SPICY TUNA ROLL 600
Shiso leaf, avocado, cucumber, crispy cassava

AVOCADO ROLL 600 🌱🌱
Asparagus, watermelon sashimi, sea grapes

FROM THE SEA

BLACK COD 🌱 2000
Butter-miso sauce

ROBALO ASSADO 1700
Atlantic sea bass wrapped in banana leaf, banana, cassava farofa, vinagrete

SIRI BAIANO 2500
Crab stuffed bell peppers, cassava gnocchi, moqueca sauce

FROM THE LAND

Meats come served with condiments and sauces

BLACK TYDE BLACK ANGUS MB2+ GRASS FED, TENDERLOIN 3600
250G Rangers Valley, Australia

WX WAGYU MB5+ GRASS FED, RIBEYE 4900
350G Rangers Valley, Australia

INFINITE WAGYU MB5+ GRASS FED, TOMAHAWK 14800
1.6KG Rangers Valley, Australia

A4 KUMO-OH JAPANESE WAGYU STRIPLOIN 5800
200G Kyushu Island, Japan

KUROBUTA BABY BACK RIBS HALF 2300 FULL 3950
Pineapple BBQ sauce, fried garlic, spring onion

FROM THE GARDEN

ROASTED CAULIFLOWER 🌱 550
Amazonian rub, vegan herb mayo

MILHO ASSADO 🌱 550
Grilled sweet corn, spicy mayo, wasabi furikake, parmesan

MOQUECA DE BANANA 🌱🌱 850
Banana, tomato, cassava gnocchi, bell pepper, okra, Bahia sauce

UMA NOTA SALAD 🌱 400
Mixed leaves, tomato, cucumber, nuts, wasabi ponzu dressing, parmesan

SWEET POTATO FRIES 🌱🌱 380
Yuzu mayo

GARLIC RICE 🌱🌱 250

🌱 VEGETARIAN

🌱 GLUTEN-FREE

PRICES ARE IN PHILIPPINES PESOS (PHP). A 10% SERVICE CHARGE APPLIES. IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE, PLEASE INFORM OUR TEAM.